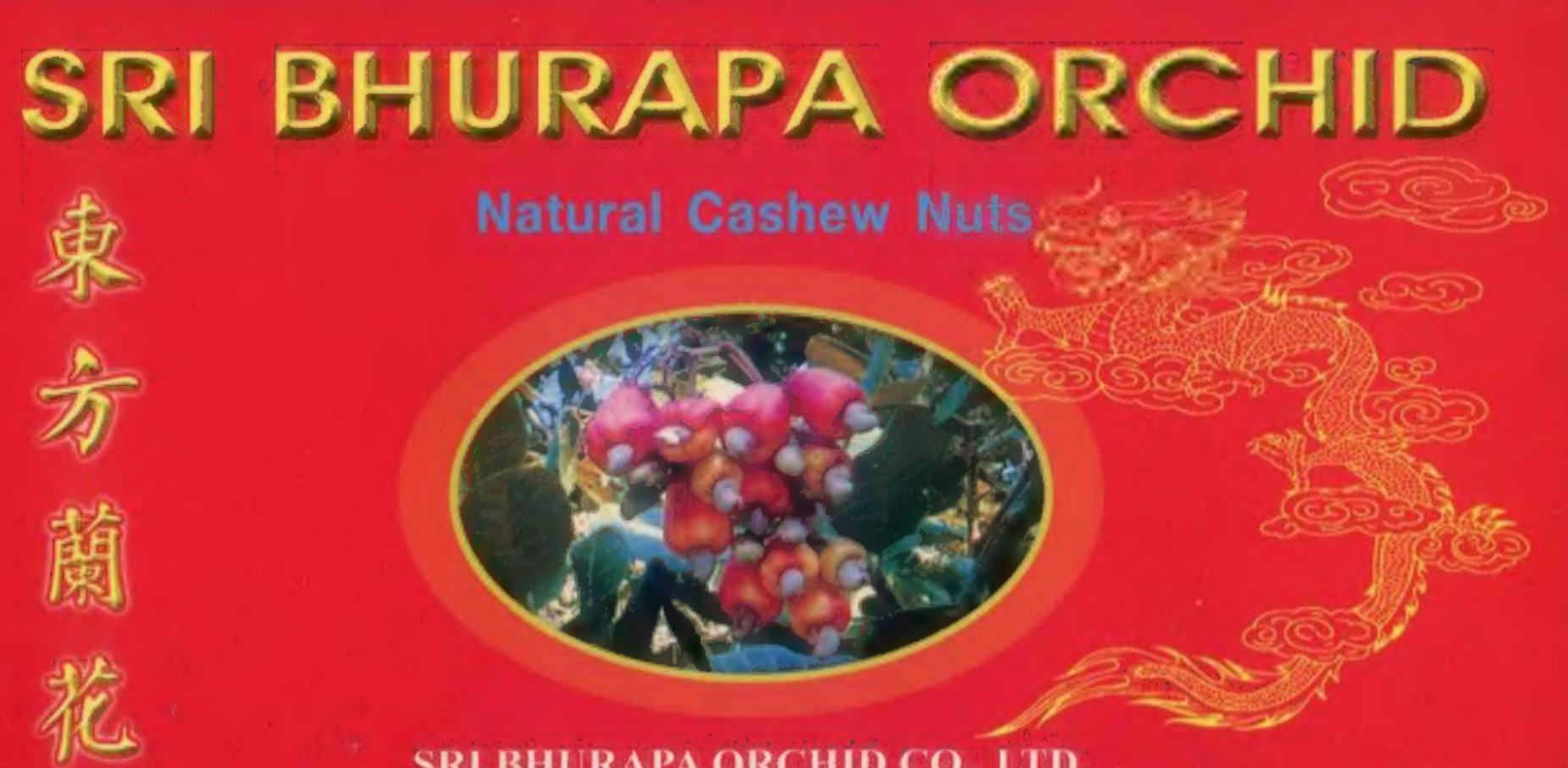


We received the Thai Products of the Year 1989  
Award & Excellent Service Award for 1992



7/1 Khuang Rd., Moo 3 T.Vichit Muang Phuket 83000 Tel: (076) 263787-9 Fax: (076) 263786



## "Sri Bhurapa Orchid Cashew Nut Factory"

Sri Bhurapa Orchid is the first Cashew nut factory in Phuket that has developed from a small business since 1943. Nowadays, we still maintain our ancestor's intention to produce high quality products in all of our processes, ranging from selection of raw materials, processing, seasoning and packing using modern technology, clean environment and high standard. This is proved by our receipt of the 1989 Thai Product Award by Ministry of Industry and the 1992 Best Service Honor Award by the Association of Thai Tourist Company. At present, there are 200 people working for us and our production capacity is up to 1,000 tones a year for various types of quality products. We have specialized workers and our factory is equipped with advanced technology combined with high standard for raw material selection, manufacturing, packing and whole-selling. This has led Sri Bhurapa Orchid to become a well-known company extensively recognized by both local and international customers.

We repay our society by hiring local workers and we promote forest planting in order to conserve environment. We intend to develop cashew nut industry to international standards.



The cashew tree is a thick-leaf-shrub with average 6 metre in height and 8 metre in width when fully grown. The area of one rai can contain twenty-five cashew trees to yield 300 kg of cashew nut raw materials. The trees begin to bear fruits after 4 years old. Bearing period is from February - April only. A cashew apple is red-orange or bright yellow when ripe. A nut hangs outside at the base of the fruit. After harvesting, the nuts must be air-dried to be stored and consumed throughout the year. They must be boiled for 30 minutes so that the second shell becomes hard and can be removed from the nuts, mainly by hand using a special tool. Then, the nuts are roasted in the oven at 70 degree Celsius for up to 14 hours to make it easy to peel off a thin layer attached to the nuts and to obtain ready-to-eat nuts which are light yellow in color. Once the thin layer has been taken out, the nuts are sorted by size and the bad or fragmented nuts are removed. Finally, the nuts are seasoned to varieties of flavors and packed for sales.

We are proud to present and welcome all visitors to visit our factory, to take a close look at various processing steps, and try an assortment of our cashew nuts.

Sri Bhurapa Orchid is open daily from 8.00 am. - 7.00 pm. Thank you for visiting us.



# RETHINK THE MAN

東方朔南枕



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# PREMIUM